

FOODS

The present invention relates to a sanitized and transpirable packaging for food products.

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BACKGROUND OF THE INVENTION

Currently, food is delivered to the home in packages or containers that do not offer sufficient health guarantees as these packets or containers are not tamper-proof, and their content can be inappropriately adulterated and contaminated during transport, particularly when there are packages that are left unattended because several deliveries are made in one journey.

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In order to overcome this drawback, the applicant is the holder of Utility Model no. 200201660 relating to a sanitary packaging for food products, which is granted and in force.

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This present utility model describes a packaging that comprises a holder formed from walls of laminar material with, at least, one opening for introduction of material, which is closed by non-reusable means afterwards, and which incorporates, at least, one line of weakening for tearing and extraction of the content at the time of consumption, the non-reusable means consisting of, for example, heat sealing and/or gluing, or restriction folding with heat sealing and/or gluing.

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This packaging, though solving the problem posed, can be improved, as said packaging does not allow the food to transpire, which has a negative effect on its conditions when it comes to consuming it.

DESCRIPTION OF THE INVENTION

The packaging of the invention proposes an improvement that allows the food to transpire, improving its conditions of consumption.

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In accordance with the invention, the packaging consists of a holder formed from walls of a laminar material, ideally flexible such as card, plastic, paper, etc., for containing the foods, drinks, etc, that comprise all or part of the client's order.

The holder has, at least, an opening for introduction of material, which can be closed by non-reusable means, such that the in appropriate opening of this closure has to

be made by detectable breakage by the client. Ideally, this closure will be by heat sealing, gluing, etc.

The packaging has some lines of weakening that facilitate tearing for opening by the client once delivery has been made.

5 Similarly, the packaging incorporates, in a visible place, an area for attaching information such as the date of preparation, date of delivery, content, etc.

Thus the client can detect whether the packaging has been inappropriately opened and reject the content should this be the case, increasing his or her assurance and the health guarantees.

10 The improvement proposed by the invention consists of the incorporation, into the form of the holder, of some ventilation holes, of an appropriate size and number, which provide an optimal internal aeration to allow the food to transpire so as not to affect its properties on consumption.

15 BRIEF DESCRIPTION OF THE DRAWINGS

Figure 1 shows a view of the packaging of the invention, with its opening for the introduction of materials open.

20 Figure 2 shows a view of the packaging of the invention, with its opening for the introduction of materials closed by heat sealing.

DESCRIPTION OF A PRACTICAL EMBODIMENT OF THE INVENTION

25 The packaging 1 of the invention consists of a holder 2 of flexible laminar material, such as paper, card, plastic, etc., of completely closed walls, except, at least, for opening 3 where the material is introduced, which has previously be packaged in its respective containers.

Opening 3 is closed by heat sealing 4 or by the lid itself, not shown, or be folding, not shown, which narrows the opening, also performing heat sealing in those
30 last two cases.

The packaging also incorporates, at least, a weakening line 5, that allows the content to be reached by tearing thereof. The tearing can be performed, for example, by directly pulling the adjacent parts 6 of the line of weakening.

Similarly, the packaging can incorporate an area 7 with boxes 8 for attachment of information such as expiry date, date of preparation, quality, content, time of shipment, time of arrival, etc.

5 Some holes 9 are made in the form of the packaging that allow an optimal internal aeration and transpiration of the food.

Thus the consumer has complete assurance that the content of the packaging has not been adulterated from the time of preparation, as well as the time elapsed since then, and that the food has transpired appropriately, which increases his or her assurance and satisfaction.

10 Having adequately described the nature of the invention, as well as a practical embodiment thereof, it should be stated that the details of the provisions made above and represented in the attached drawings can be changed without altering the fundamental principle thereof.